



ORGANIC SYSTEM PLAN – LIVESTOCK PRODUCERS

FARM BUSINESS NAME:	CERTIFICATION NUMBER (RENEWAL ONLY):
ORGANIC GROWER / PRODUCER NAME:	FARM LOCATION (COUNTY/STATE):

Section G: Livestock Product Handling

[NOS 205.236, 205.237, 205.238, 205.239]

1. Do you use retail labels for your livestock products (e.g. eggs, meat, etc.)? ☐ Yes ☐ No
If yes, attach copies of all labels
2. Do you sell live organic animals for replacement stock or slaughter ☐ Yes ☐ No
2a. If yes, describe how you ensure the organic integrity of your animals are maintain during transportation.
Include details about access to organic feed and records maintained that verify continual organic management.

Dairy Products

3. Do you currently produce or do you plan to produce organic milk on your farm? ☐ Yes ☐ No
If no, skip to Eggs
- 3a. Do you process your milk into milk products on-farm (e.g. Cheese, yogurt, etc.)? ☐ Yes ☐ No
If yes, you must be certified as a Processor in order to sell, label and represent these value added products as organic. Contact our office for information and a certification packet.

Tip! List all milkhouse cleansers and sanitizers on your Material Inventory!

3b. Describe your plan to ensure your milk is not contaminated with sanitizers and cleansers:

- ☐ Potable water rinse
☐ Residue testing strips
☐ Final rinse step is a sanitizer that is approved for direct food contact
☐ Other:

3c. List your milk production and somatic cell counts (SCC) for the previous six months in the table below:

Date	Somatic Cell Count	Pounds Produced



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Eggs

4. Do you currently produce or plan to produce organic eggs on your farm? ☐ Yes ☐ No

If no, skip to Slaughter

5. Do you use any materials (egg washes, sanitizers, etc) during egg handling? ☐ Yes ☐ No

6. Do you sell your eggs anywhere other than on your own physical farm location? ☐ Yes ☐ No

- 6a. If yes, do you have an Egg Handlers/Dealers License from the Washington State Dept. of Revenue? ☐ Yes ☐ No

Tip! List all materials used in egg handling in the Materials Inventory. Your egg handling procedures will be verified at your annual inspection. If you handle organic eggs other than those produced on your farm, you are required to obtain certification as a Handler. Contact our office for more information.

Slaughter

7. Do you raise organic livestock for slaughter ☐ Yes ☐ No

If no, skip to Next Section

8. How is organic livestock sold? Check all that apply:

☐ Processor

☐ Live

☐ Butchered (Please Complete the table below)

☐ Carcasses

☐ Auction

☐ Other:

- 8a. If butchered, please list the slaughter facility and cut and wrap facility that you use or plan to use to process your organic meat:

	Slaughter Facility	Cut and Wrap Facility
Business Name(s):		
Certified Organic by:		



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9. If you slaughter poultry on your farm, please indicate the permits and/or documents that you maintain below. Check all that apply:

☐ Not applicable – no poultry slaughtered on farm.

☐ Special Poultry Permit (less than 1,000 birds slaughtered).

Attach a copy of the flow chart and have permit available at inspection.

☐ WSDA Food Processing Facility License (over 1,000 birds slaughtered).

Have your license available at inspection.

☐ Custom On-Farm Slaughter.

Have organic certificate for the slaughter business on hand PRIOR to processing of poultry and have available at inspection.

☐ Other (please specify):

- 9a. If you slaughter animals other than poultry on your farm, indicate the documents that you maintain below. Check all that apply:

☐ Not applicable – no slaughtered on farm.

☐ WSDA Food Processing Facility License. ***Have your license available at inspection.***

☐ Custom On-Farm Slaughter.

Have organic certificate for the business on hand PRIOR to processing of poultry and have available at inspection.

☐ Other (please specify):

Tip! Auctions where organic livestock are purchased or sold must be certified organic. Please obtain current organic certificates for all livestock auction yards and have them available at your inspection.